



2025/2026

THE WILD GARDEN CATERING CO.

Wedding | Events | Corporate | Pop-Ups

THE WILD GARDEN CATERING CO.

Our Food, Our Style

Our concept is simple: using locally sourced ingredients that produce a carefully curated menu.

Our collective chefs jointly have over 50 years of catering excellence and with this abundance of expertise you and your guests will enjoy dishes that are full of colour, flavour and joy.

We believe in an ethos that puts nature, seasonality and sustainability first.

“The most joyous part of dining is in the eating along with the table and sharing of the food.” The Wild Garden Catering Co.

How to contact us

Email us at events@crownlodgekent.co.uk

Call us at 07594 460694

Instagram – [@thewildgardencateringco](https://www.instagram.com/thewildgardencateringco)

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CANAPES

- > Mac & Cheese Bacon Bites
 - > Chicken Skewers, Katsu Sauce
 - > Mini Cheese Scones, Chutney, Chive, Cream Cheese
 - > Homemade Sausage Rolls
 - > Corn Fritter, Guacamole, Pickled Onion
 - > Whipped Goats Cheese, Red Onion Jam
 - > Mushroom Pasty, Truffle Mayo, Chives
 - > Chorizo Basket, Slow Roasted Tomato, Feta, Mint
-

£3.00 each or 4 for £10.00 per person

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FEASTING MENU

Sharing Boards Starters

(Served to Tables)

- > Deli Sharing Board – Cold Meats, Sausage Rolls, Smoked Cheddar Cheese Straws, Corn Fritters, Kent Crisps, Olives, Stuffed Peppers, Houmous, Roasted Tomatoes, Feta, Beetroot and Focaccia Bread.

Sharing Board Mains

(Served to Tables)

Choose one option from below

- > BBQ Style Sharing Feast – Homemade Merguez Sausages, Garlic & Lemon Marinated Chicken, Lamb Koftas, Stuffed Portobello Mushrooms, Caesar Salad, Hot Roasted New Potatoes, Ruby Coleslaw.
- > Roast Sharing Feast – (Choose two meat options) – Slow Roast Blade of Beef, Pork Loin & Roast Chicken Breast. Served with Baked Cheddar Mash, Green Vegetables, Roasted Carrots, Yorkshire Pudding, Horseradish Sauce & Gravy.

Sharing Board Desserts

(Served to Tables)

Choose two options from below

- > Triple Chocolate Brownie
- > Seasonal Berry Eton Mess
- > Treacle Tart, Strawberries & Cream
- > Seasonal Fruit & Apple Crumble, Ice Cream
- > Sticky Toffee & Toffee Sauce

2 courses at £39.00 per person & 3 courses at £46.00 per person
Plus crockery/cutlery upgrade to be applied

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PORK ROAST STYLE BUFFET

Mains

(Served on Buffet table)

- > Slow Cooked Pulled Pork (Sesame, Coriander and Honey Dressing), Crackling, Maple Glazed Sausages, Garden Apple Sauce, Brioche Rolls, Stuffed Portobello Mushrooms
- > Hot Roasted New Potatoes with Fresh Mint, Ruby Coleslaw, Fresh Vine Tomato & Pesto Pasta Salad, Fresh Garden Salad with Herbs, Cucumber, Radishes & Lemon

Desserts

(Served on Buffet table)

Choose two options from below

- > Triple Chocolate Brownie
- > Seasonal Berry Eton Mess
- > Treacle Tart, Strawberries & Cream
- > Seasonal Fruit & Apple Crumble, Ice Cream
- > Sticky Toffee & Toffee Sauce

2 Courses – Mains & Desserts at £26.50 per person

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RUSTIC PIZZA BUFFET

Two courses – Mains & Dessert Table

Mains – Pizza

Choose three options from below

- > Ham & Mushroom
- > BBQ Chicken, Peppers
- > Meat Feast
- > Classic Margarita (V)
- > Sun Blushed Tomato, Feta, Rocket (V)
- > Pesto & Goat's Cheese (V)

Served with the following sides

- > Garlic Bread
- > Focaccia
- > Ruby Coleslaw Salad
- > Caprese Salad
- > Pesto Pasta Salad

Desserts

Choose two options from below

- > Triple Chocolate Brownie
- > Seasonal Berry Eton Mess
- > Treacle Tart, Strawberries & Cream
- > Seasonal Fruit & Apple Crumble, Ice Cream
- > Sticky Toffee & Toffee Sauce

£25.00 per person

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AFTERNOON TEA

Savoury

- > Selection of finger sandwiches on white & brown bread;
Free range Egg Mayonnaise*
Cucumber & Cream Cheese*
Chicken Mayonnaise*
please note these are samples of fillings

> Homemade Sausage Rolls

> Smoked Cheddar Cheese Straws

Sweet

- > Freshly baked Fruit & Plain Scones with Clotted Cream & Strawberry Jam
- > Seasonal Selection of Small Cakes, Desserts or Pastries
Triple Chocolate Brownie*
Lemon Drizzle Cake*
Pistachio Bakewell*
please note these are samples

The above will be served to each table on Afternoon Tea Stands
using our own Chintzy China Crockery & Cutlery

£30.00 per person

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COLD FORK BUFFET

Two courses – Mains & Dessert Table

Meats

Choose three options from below (to include guest's dietary's)

- > Slow cooked Dressed Gammon with Honey & Mustard (Sliced)
 - > Roast Breast of Turkey (Sliced)
 - > Italian Pesto Grilled Chicken Salad
 - > Coronation Chicken with Fresh Mango & Coriander
- > Goats Cheese, Thyme & Roasted Pepper Vegetable Quiche (V)
- > Poached Fresh Salmon Pieces with Lemon and Dill (V)

Salad's

Choose four options from below

- > Chorizo and Potato Salad
- > Hot Roasted Thyme & Honey New Potatoes
- > Sweet Chilli Ruby Coleslaw Veg
- > Mediterranean Cous Cous
 - > Green Garden Salad
- > Hummus with Roasted Peppers
- > Caprese Salad with Heritage Tomatoes
 - > Pesto Pasta Salad
- > Beetroot Feta & Spinach Salad
- > Ouzo Rice & Herb Salad
- > Platter of Seasonal Melon, Feta & Mint

Including Fresh Artisan & Brioche Rolls

Desserts

Choose two options from below

- > Triple Chocolate Brownie
- > Seasonal Berry Eton Mess
- > Treacle Tart, Strawberries & Cream
- > Seasonal Fruit & Apple Crumble, Ice Cream
- > Sticky Toffee & Toffee Sauce

£25.00 per person

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CARVERY

Two courses – Mains & Dessert Buffet

Mains

Choose two meat options from below

- > Sliced Roasted Pork, Chicken or Beef
(Supplement Charge of £2.00pp for Beef)
- > Stuffed Portobello Mushrooms (V)

Served with

- > Roasted Thyme Potatoes
- > Roasted Honey Seasonal Vegetables (Parsnips & Carrots)
 - > Cauliflower Cheese
- > Yorkshire Puddings* (with Beef option only)

Additional green vegetables can be added for an additional cost

Desserts

Choose two options from below

- > Apple Berry Crumble, Custard
- > Triple Chocolate Brownie, Meringues & Berries
 - > Sticky Toffee & Toffee Sauce
 - > Seasonal Eton Mess

2 Courses – Mains & Desserts at
£32.00 per person

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IMPORTANT DETAILS

- > The pricing provided is for Crown Lodge only and dates are subject to availability.
- > Pricing includes cutlery and crockery (eco friendly disposable bamboo). If you would prefer white plates & metal cutlery an upgrade fee will be applied.
- > A deposit of £300.00 is confirmed when booking catering with us. Full balance is due 6 weeks prior to your date.
- > The prices can change subject to choices, ingredients and additional costs that are out of our control.
- > All food options have a minimum guest number required. Please ask the team for information on this.
- > All prices apply to adults and children. Under 2's are free of charge.

Additional Costs

The below pricing will be applied on booking.

- > £150.00 – Kitchen use
- > £150.00 – Service charge

